

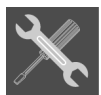
# Contents

GB

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**THESE INSTRUCTIONS ARE ONLY VALID FOR THE DESTINATION COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE FRONT OF THIS GUIDE.**



**INSTALLER INSTRUCTIONS:** these are intended for the **qualified technician** who must carry out a suitable check on the gas circuit and install, start up and test the appliance.



**USER INSTRUCTIONS:** these contain recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.

## 1 INSTRUCTIONS SAFETY AND USE

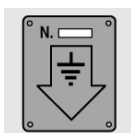


THIS GUIDE IS AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT IN A SAFE PLACE WITHIN EASY REACH THROUGHOUT THE LIFE CYCLE OF THE COOKING RANGE. WE RECOMMEND THAT YOU READ THIS GUIDE CAREFULLY TOGETHER WITH ALL THE INSTRUCTIONS GIVEN BEFORE USING THE COOKING RANGE. ENSURE YOU ALSO KEEP THE INJECTORS PROVIDED WITH THE APPLIANCE. THE APPLIANCE MUST BE INSTALLED BY QUALIFIED PERSONNEL AND IN ACCORDANCE WITH THE APPLICABLE LEGISLATION. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE ONLY AND IT MEETS THE **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN DESIGNED TO CARRY OUT THE FOLLOWING FUNCTION: **COOKING AND HEATING FOOD**; IT IS NOT SUITABLE FOR ANY OTHER USE.

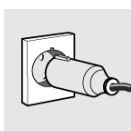
**THE MANUFACTURER DOES NOT ACCEPT ANY RESPONSIBILITY IN THE EVENT THAT THE COOKING RANGE IS USED OTHER THAN AS INDICATED IN THIS GUIDE.**



DO NOT DISCARD THE PACKAGING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS PACKAGING MATERIALS AND TAKE THEM TO YOUR NEAREST COLLECTION CENTRE.



THE APPLIANCE MUST BE EARTHED IN COMPLIANCE WITH THE ELECTRICAL SYSTEM SAFETY REGULATIONS.



THE PLUG TO BE ATTACHED TO THE SUPPLY CABLE AND THE CORRESPONDING SOCKET MUST BE THE SAME TYPE AND MUST MEET THE REGULATIONS IN FORCE.

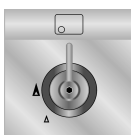
THE SOCKET MUST BE ACCESSIBLE ONCE THE APPLIANCE HAS BEEN FITTED IN PLACE.


**NEVER REMOVE THE PLUG FROM THE ELECTRICAL SUPPLY BY PULLING ON THE CABLE.**



AFTER INSTALLATION, CHECK THE APPLIANCE IN ACCORDANCE WITH THE INSTRUCTIONS GIVEN BELOW. IF IT IS NOT OPERATING PROPERLY, TURN OFF THE ELECTRICAL SUPPLY TO THE APPLIANCE AND CONTACT YOUR NEAREST AFTER-SALES SERVICE.

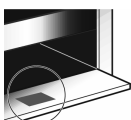
**NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**



EVERY TIME YOU FINISH USING THE APPLIANCE, MAKE SURE THAT THE CONTROL KNOBS ARE SET TO  (OFF).



NEVER PUT FLAMMABLE OBJECTS INSIDE THE OVEN: IN THE EVENT OF AN ACCIDENTAL SWITCH-ON, THIS COULD LEAD TO FIRE.



THE ID PLATE CONTAINING ALL THE TECHNICAL DATA, THE SERIAL NUMBER AND BRAND NAME IS AFFIXED INSIDE THE STORAGE COMPARTMENT.

**DO NOT REMOVE THIS PLATE FOR ANY REASON.**

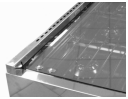


**DO NOT** PUT SAUCEPANS ON THE HOB RACKS UNLESS THEIR BASES ARE PERFECTLY FLAT AND EVEN.



DO NOT USE COOKWARE OR BAKING TRAYS WHICH ARE LARGER THAN THE HOB.

# Introduction



WHEN LOWERING THE GLASS COVER ONTO THE HOB, KEEP HOLD OF IT WITH YOUR HAND (THE COVER IS ONLY AVAILABLE WITH CERTAIN MODELS).

**ATTENTION:** THE GLASS COVER MAY BREAK IF IT IS OVERHEATED. TURN OFF ALL BURNERS AND WAIT UNTIL THEY COOL DOWN BEFORE CLOSING IT.



**DURING USE, THE APPLIANCE BECOMES VERY HOT.** PLEASE ENSURE THAT YOU DO NOT TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



**THE APPLIANCE IS INTENDED FOR USE BY ADULTS ONLY.** DO NOT ALLOW CHILDREN TO PLAY WITH THE APPLIANCE.

WHEN THE GRILL IS IN OPERATION, THE ACCESSIBLE PARTS OF IT CAN BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE.**



IF THE APPLIANCE IS PLACED ON A SUPPORT, IT MUST BE INSTALLED IN SUCH A WAY THAT IT DOES NOT SLIDE OFF THE SUPPORT.



THIS APPLIANCE HAS BEEN MARKED IN ACCORDANCE WITH EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

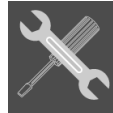
THE DIRECTIVE SETS OUT THE FRAMEWORK FOR COLLECTION AND RECOVERY OF WASTE EQUIPMENT AS APPLICABLE WITHIN THE EC MEMBER STATES.



BEFORE STARTING UP THE APPLIANCE, ALL LABELS AND PROTECTIVE FILMS BOTH INSIDE AND OUTSIDE THE APPLIANCE MUST BE REMOVED.



***THE MANUFACTURER DOES NOT ACCEPT ANY RESPONSIBILITY FOR DAMAGE TO PERSONS OR PROPERTY RESULTING FROM A FAILURE TO RESPECT THE REQUIREMENTS SET OUT ABOVE, FROM ANY ALTERATION MADE TO ANY PART OF THE APPLIANCE OR FROM THE USE OF NON-ORIGINAL SPARE PARTS.***

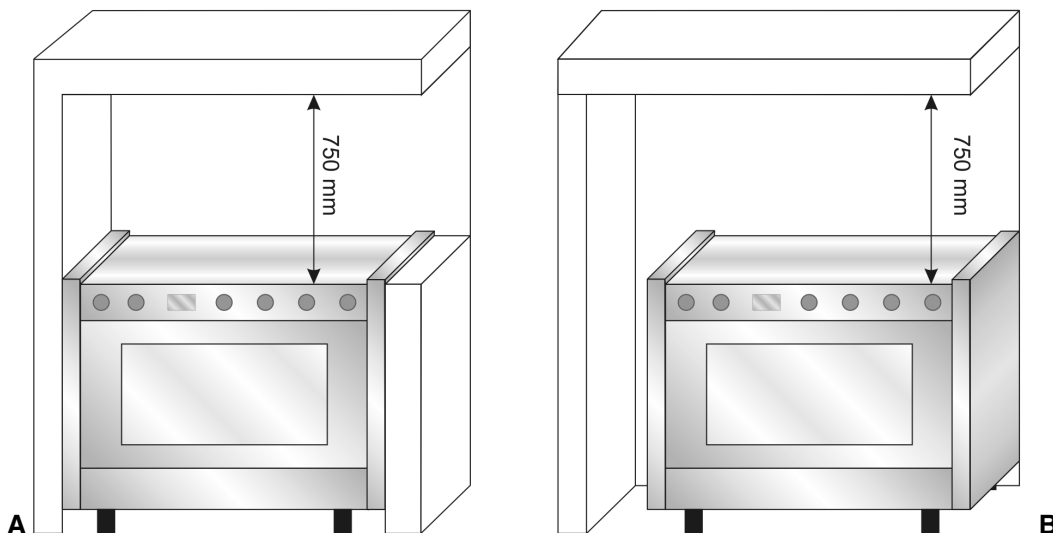


## 2 INSTALLING THE APPLIANCE

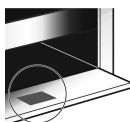


The appliance must be installed by a qualified technician and in accordance with the regulations in force.

It can be installed against walls where one of them is higher than the hob as illustrated in figures A and B in relation to the installation classes. The hanging furniture and suction hoods located above the hob must be at least at a distance of 750 mm.



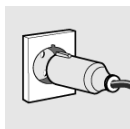
### 2.1 Electrical connection



Make sure that the voltage and size of the supply cable correspond to the characteristics detailed on the identification plate inside the storage compartment. **Do not remove this plate for any reason.**



If the appliance is connected to the power grid by means of a fixed connection, an all-pole switch must be installed on the supply cable with a contact opening distance of at least **3 mm**, and it must be located close to the appliance in a readily accessible place.




The connection to the power grid may be permanent or by means of a plug and socket. In the latter case, they must be suitable for the cable in use and must meet the regulations in force. The appliance must be earthed for every type of connection. Before it is connected up, you must ensure that the supply cable is equipped with a suitable earth electrode. Avoid using adaptors which could cause overheating.

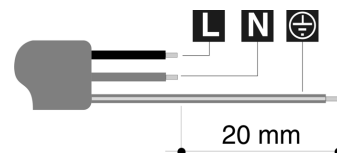


In case of replacement of the supply cable, the wire section of the new cable should be no less than  $1.5 \text{ mm}^2$  (3 x 1.5 cable), taking into account the fact that the termination to be connected to the appliance must have an earth wire (yellow/green) at least 20 mm longer. Use a H05V2V2-F cable or equivalent, excluding all other cable types. The cable must be resistant to a maximum temperature of  $90^\circ\text{C}$ . It must be replaced by a specialised technician who will need to connect it to the power grid in accordance with the appropriate diagram.

**L** = brown

**N** = blue

 = yellow/green.





# Installer Instructions



## 2.2 Room ventilation



The appliance may only be installed in constantly ventilated rooms, in accordance with the regulations in force. The room where the appliance is installed must provide sufficient air for frequent gas combustion and the renewal of the air in the room. The air intakes, which are protected by grates, must be of a suitable size (in accordance with the regulations in force) and be placed where they cannot be obstructed either wholly or partially. The openings must enable 2 m<sup>3</sup>/h of air to enter per kW of gas power of the appliance.

The kitchen must be suitably ventilated in order to eliminate the heat and humidity produced by cooking. In particular, after extended use, you are advised to open a window or step up the speed of any fans in use.

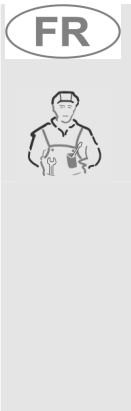
## 2.3 Discharge of combustion products



Combustion products must be discharged by means of a hood connected to a reliable naturally drawing chimney or one using forced suction. An effective suction system must be carefully designed by a specialist, respecting the positions and distances set out in the relevant regulation. When the installation is complete, the installer must provide a certificate of conformity.

## 2.4 Connecting up the gas using a flexible hose

**ATTENTION:** Please observe the requirements set out in the paragraph marked "Important".



### Important.

The appliance must be installed and maintained by a qualified professional in accordance with the regulations in force and good professional practice, in particular:

- **Order of 2 August 1977**  
Technical and Safety Regulations applicable to installations using combustible gas and liquid hydrocarbons inside residential buildings and structures connected thereto.
- **Standard DTU P 45-204**  
Gas installations (formerly DTU No 61-1 - Gas Installations, April 1982 + Supplement No 1, July 1984).
- **Local Health Regulation**  
For appliances connected to the electricity network.
- **Standard NF C 15-100**  
Low-voltage electrical installations - Rules.



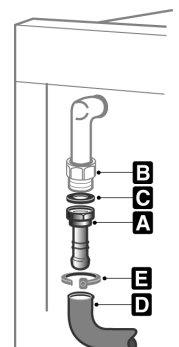
*IN ACCORDANCE WITH THE REGULATIONS IN FORCE, THE APPLIANCE CAN ONLY BE CONNECTED UP WITH RUBBER HOSES IF THE FULL LENGTH OF THE HOSE CAN BE INSPECTED.*

### 2.4.1 Natural gas connection



If you have an old installation, you can use a flexible hose in accordance with Standard NFD36-102.

Screw hose-end fitting **A** onto the end of pipe **B** of the appliance, interposing seal **C** between the two, carefully thread on flexible hose **D** and fix the hose to hose-end fitting **A** using safety collar **E**. The flexible hose may only be used if the appliance has been installed in isolation from the network.

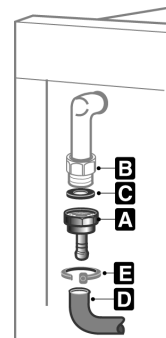




## 2.4.2 Butane/propane gas connection

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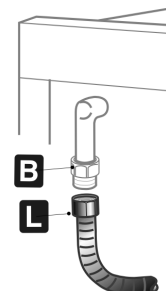
For butane, use a pressure regulator on the gas cylinder in accordance with the regulations in force and a flexible hose in accordance with Standard XPD36-110. Screw hose-end fitting **A** onto the end of pipe **B** of the appliance, interposing seal **C** between the two, carefully thread on flexible hose **D** and fix the hose to the hose-end fitting using safety collar **E**. The flexible hose may only be used if the appliance has been installed in isolation from the network or if the full length of the hose is visible. For propane, see paragraph "2.4.3 Connection using a collapsible steel tube".



## 2.4.3 Connection using a collapsible steel tube

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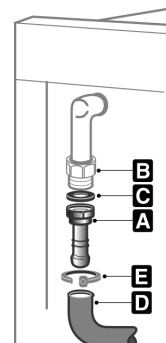
The gas can be connected using a flexible rubber hose (Standards NFD36-100 and NFD36-103 for methane; Standard XPD36-112 for butane) or using a collapsible metal tube (Standard NFD36-121 for methane; Standard NFD36-125 for liquid gas). Where a flexible rubber hose is used, please observe the requirements set out in the paragraph marked "Important". The connection point on the appliance is a threaded 1/2" male gas connection.



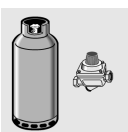
## 2.4.4 Natural gas connection

BE

The gas can be connected using a flexible rubber hose (Standards NFD36-100 and NFD36-103 for methane; Standard XPD36-112 for butane) or using a collapsible metal tube (Standard NFD36-121 for methane; Standard NFD36-125 for liquid gas). Where a flexible rubber hose is used, please observe the requirements set out in the paragraph marked "Important". Flexible hose/collapsible tube **L** must be connected directly to the end of pipe **B** of the appliance, interposing seal **C** between the two. The connection point on the appliance is a threaded 1/2" male gas connection.



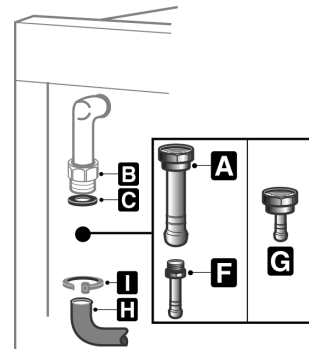
## 2.4.5 Butane/propane gas connection



Use a pressure regulator in accordance with the regulations in force and carry out the connection to the cylinder in accordance with the regulations in force. Make sure that the feed pressure is in accordance with the values specified in the table in paragraph "3.2/3.3 Tables for burner and injector characteristics"

BE

Screw hose guide **F** onto hose guide **A**; connect the resulting assembly to gas fitting **B** (or use hose guide **G** which must be connected directly to gas fitting **B**) and interpose seal **C** in between the two. Mount the ends of rubber hose **H** onto hose guides **A+F** (or **G** if appropriate) and the outlet fitting of the pressure regulator onto the cylinder. Fix the ends of hose **H** onto hose guides **A+F** (or **G** if appropriate) using bearing **I** in accordance with the regulations in force.



*Hose-end fittings **A-F-G** referred to above are not provided with the appliance. Use hose-end fittings that meet the requirements of the regulations in force only.*



# Installer Instructions

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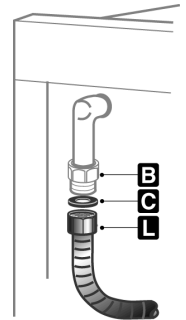
BE

## 2.4.6 Connection using a collapsible steel pipe (for all gas types)

This connection type can be used for both of the installation methods shown in figures "A" and "B" in chapter "2. INSTALLING THE APPLIANCE". Only use collapsible steel pipes that meet the requirements of the regulations in force with a maximum length of 2 metres.

Screw the end of collapsible pipe **L** onto external threaded  $\frac{1}{2}$ " gas fitting **B** (ISO 228-1), interposing seal **C** in between the two.

**Once the installation is completed, check for any leaks using a soapy water solution, never using flame.**



## 3 ADAPTATION TO DIFFERENT GAS TYPES

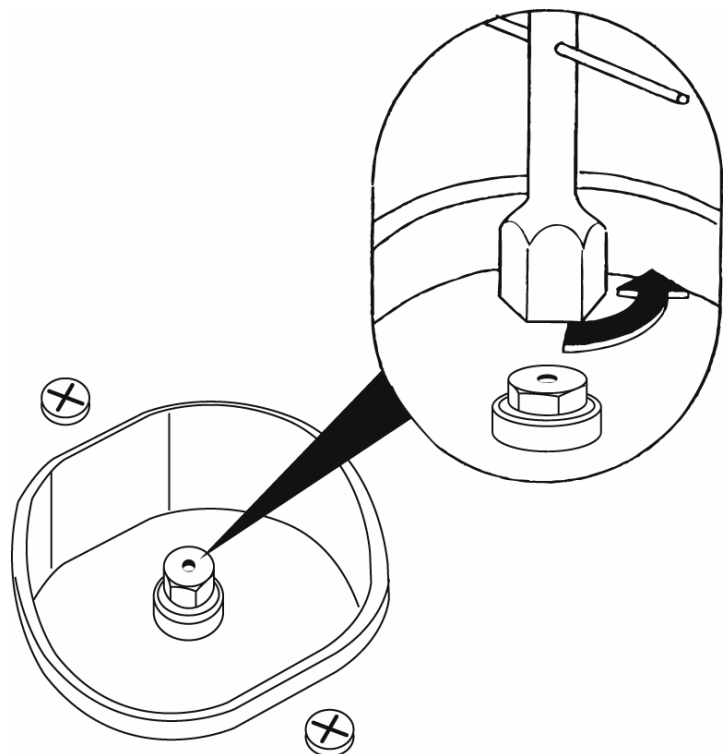
Before carrying out any procedure, cut the electrical supply to the appliance.

The cooking range hob is set to use **natural gas G20/G25 (2E+)** at a pressure of 20/25 mbars in cooking ranges with a large oven, and **butane/propane gas G30/G31 (3+)** at a pressure of 28/37 mbars in cooking ranges provided with a cylinder housing. Moreover, the guide eye of the hose must be replaced with the appropriate one provided. If other types of gas are used, the burner injectors must be replaced, then the minimum flame must be adjusted on the gas taps. To replace the injectors, follow the instructions set out below.

### 3.1 Replacing the hob injectors

This process does not require the primary air supply to be adjusted.

1. Remove the racks, take out all flame spreaders and caps;
2. use a 7-mm tubular spanner to unscrew the burner injectors;
3. replace the burner injectors according to the gas to be used and as described in paragraph "3.2/3.3 Tables of burner and injector characteristics".
4. Put the burners back into their housings correctly.



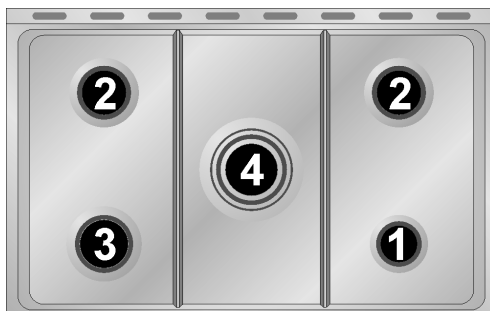


### 3.2 Tables of burner and injector characteristics

| Burner       | Rated thermal power (kW) | BUTANE/PROPANE GAS – G30/G31 28/37 mbar |                  |                   |               |               |
|--------------|--------------------------|---|------------------|-------------------|---------------|---------------|
|              |                          | Injector diameter 1/100 mm              | By-pass mm 1/100 | Reduced power (W) | Power g/h G30 | Power g/h G31 |
| Auxiliary    | 1                        | 50                                      | 30               | 350               | 73            | 71            |
| Medium-speed | 1.75                     | 65                                      | 33               | 450               | 127           | 125           |
| Fast         | 2.5                      | 79                                      | 45               | 800               | 182           | 179           |
| Ultra-fast   | 3.5                      | 94                                      | 65               | 1500              | 254           | 250           |
| Fish kettle  | 1.9                      | 68                                      | 45               | 800               | 138           | 136           |
| Oven         | 3.2                      | 87                                      | 48               | 850               | 233           | 229           |
| Large oven   | 5.2                      | 110                                     | 59               | 1200              | 378           | 371           |
| Grill        | 2.9                      | 87                                      | //               | //                | 218           | 214           |
| Large grill  | 4.0                      | 100                                     | //               | //                | 291           | 286           |

| Burner         | Rated thermal power (kW) | NATURAL GAS – G20/G25 20/25 mbar |                   |
|----------------|--------------------------|----------------------------------|-------------------|
|                |                          | Injector diameter 1/100 mm       | Reduced power (W) |
| Auxiliary      | 1                        | 72                               | 350               |
| Medium-speed   | 1.75                     | 97                               | 450               |
| Fast           | 2.5                      | 108                              | 800               |
| Ultra-fast (4) | 3.5                      | 133                              | 1500              |
| Ultra-fast (8) | 3.5                      | 140                              | 1500              |
| Fish kettle    | 1.9                      | 94                               | 800               |
| Oven           | 3.2                      | 130                              | 850               |
| Large oven     | 5.2                      | 164                              | 1200              |
| Grill          | 2.9                      | 130                              | //                |
| Large grill    | 4.0                      | 150                              | //                |

### 3.3 Burner arrangement on the hob



#### BURNERS

- 1 Auxiliary
- 2 Medium-speed
- 3 Fast
- 4 Ultra-fast





# Installer Instructions



## 4 FINAL PROCEDURES

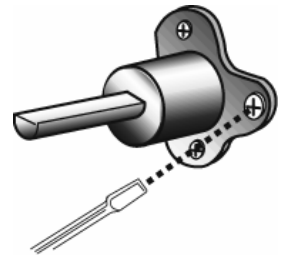
Having replaced the injectors, remount the flame spreaders and caps of the burners and the racks.



*Once you have adjusted the appliance for use with a different gas from the factory-set one, replace the gas setting label on the appliance with the one corresponding to the new gas. The label is placed inside the case containing the injectors.*

### 4.1 Adjusting the minimum setting of hob burners for natural gas

Light the burner and adjust it to the minimum setting  $\Delta$ . Remove the knob from the gas tap and turn the adjustment screw next to the tap rod until a constant minimum flame is obtained. Remount the knob and check the stability of the burner flame (if the knob is turned rapidly from the maximum setting to the minimum setting, the flame must not go out). Repeat this procedure for all the gas taps.



*In thermocouple models, hold the knob at the minimum setting for around 1 minute to keep the flame lit and to activate the safety device.*

### 4.2 Adjusting the minimum setting of hob burners for butane/propane gas

To adjust the minimum setting with butane/propane gas, the screw next to the gas tap rod must be fully tightened clockwise.

The diameters of the by-passes for each burner are set out in paragraph "3.2/3.3 Tables of burner and injector characteristics". Once the adjustment has been completed, replace the by-pass protective catch using nail varnish or another adhesive.

### 4.3 Adjusting the minimum oven burner setting

The oven thermostat is equipped with a device for adjusting the minimum setting which is visible if you take out the thermostat knob.

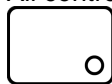
If you change the supply gas type, you need to adjust the device as follows:

- Light the oven burner and keep it at the maximum setting for 10/15 minutes with the oven door closed. At the end of this period, turn the knob to the minimum temperature setting, take out the knob and insert a screwdriver to carry out the adjustment.
- Where butane/propane gas is being used, the screw of the device must be turned in a clockwise direction as far as it will go. The diameter of the device is indicated in paragraph "3.2/3.3 Tables of burner and injector characteristics".
- Where natural gas is being used, set the device in such a way that when the thermostat knob is turned from the minimum to the maximum setting, the flame is stable and consistent. Once the adjustment has been completed, replace the by-pass protective catch using nail varnish or an equivalent adhesive. When closing the oven door, ensure that the burner remains lit at the minimum setting.

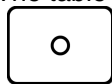


## 5 DESCRIPTION OF CONTROLS ON THE FRONT PANEL

All controls are located on the front panel. The table below describes the symbols used.



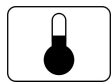
FRONT RIGHT BURNER



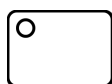
CENTRAL BURNER



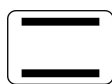
BACK RIGHT BURNER



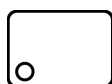
ELECTRIC OVEN THERMOSTAT



BACK LEFT BURNER




ELECTRIC OVEN FUNCTION BUTTON







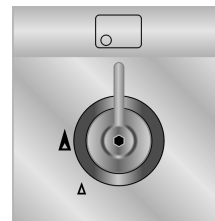
FRONT LEFT BURNER



If the cooking range is equipped with an electronic programmer, before you use the oven, ensure that the  symbol appears on the display; see paragraph "8.1 Time setting".

### HOB BURNER CONTROL KNOB

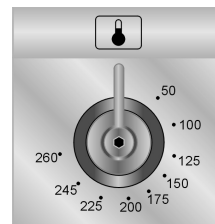
The flame is lit by pressing in the knob and turning it anti-clockwise to the minimum flame setting . To adjust the flame, turn the knob within the area between the maximum setting () and the minimum (). The burner is extinguished by returning the knob to position .



### ELECTRIC OVEN THERMOSTAT KNOB (ONLY ON CERTAIN MODELS)

The cooking temperature is selected by turning the knob clockwise to the desired value, between 50° and 250°C.

If the appliance is equipped with an electric oven, when the light comes on it means that the oven is heating up. When the light goes off it indicates that the programmed temperature has been reached. Regular on and off blinking indicates that the temperature inside the oven is being constantly maintained at the programmed level.



### MULTIFUNCTION ELECTRIC OVEN FUNCTION KNOB (ONLY ON CERTAIN MODELS)

The electric oven functions are adapted for the various cooking methods. Having selected the desired function, programme the cooking temperature using the thermostat.



UPPER AND LOWER HEATING ELEMENTS



GRILL FUNCTION + FAN



LOWER HEATING ELEMENT FUNCTION



UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED FUNCTION



GRILL FUNCTION + ROTISSERIE



FAN-ASSISTED OVEN FUNCTION



GRILL FUNCTION



DEFROSTING



# User Instructions

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## 6 USING THE HOB

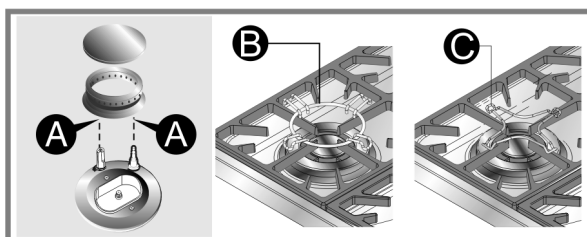
### 6.1 Lighting the hob burners



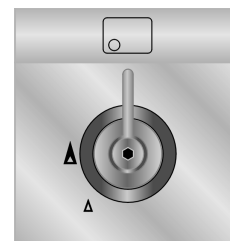
Before lighting the hob burners, ensure that the flame spreaders are in their housings with their caps, and check that the gaps **A** in the flame spreaders correspond with the lighters and thermocouples. Before lighting the burners, **lift the glass cover**; before reclosing it, turn off all the burners and wait for them to cool.



Where necessary, rack **B** should be used for woks. In order to avoid damage to the hob, we have provided the cooking range with a raised rack **C** to be used under cookware with a diameter greater than 26 cm. The small cookware rack **C** provided must also be used for small cookware.



The relevant burner is indicated above each knob. The appliance is equipped with an electronic spark device. All you have to do is press in the knob and turn it anticlockwise to the minimum flame symbol  $\Delta$ , until the flame lights. Keep the knob pressed in for a few seconds to enable the thermocouple to heat up. The burner may go out when the knob is released: this means that the thermocouple has not heated up sufficiently. Repeat the process and keep the knob pressed in for a longer period. This process is not necessary for burners which do not have a thermocouple.



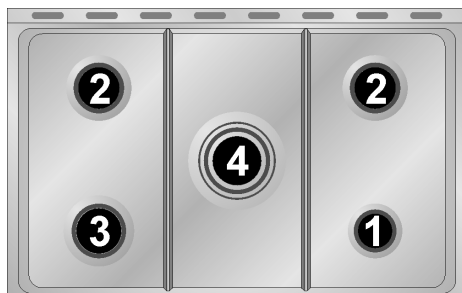
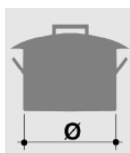
On models equipped with a thermocouple, if the burners go out accidentally, a safety device will block the escape of gas even if the tap is open. Before lighting the burners, **lift the glass cover**; before reclosing it, turn off all the burners and wait for them to cool.

### 6.2 Practical advice for the use of the hob burners



To ensure the maximum yield and minimum gas consumption of the burners, you will need to use cookware with a lid and with a size in proportion to the burner, in order to ensure that the flame does not go up the sides of the container (see paragraph "6.3 Cookware diameter"). When boiling point is reached, reduce the flame to ensure that the liquid does not boil over. To avoid burning the hob or getting it dirty, all cookware or baking trays must be kept within the hob surface while cooking is under way. All cookware must have a flat, even base. It is important to be very careful when using fats or oil as they may catch fire if they overheat. If the flame is extinguished accidentally, turn the knob to the off setting and try to relight the burner after waiting at least 1 minute.

### 6.3 Cookware diameter (90 cm model)



| BURNERS         | Ø min. and max. (in cm) |
|-----------------|-------------------------|
| 1. Auxiliary    | 12 – 14                 |
| 2. Medium-speed | 16 – 24                 |
| 3. Fast         | 18 – 26                 |
| 4. Ultra-fast   | 18 – 26                 |




## 7 USING THE OVEN



Before using the oven in models with an electronic programmer, make sure that the symbol  appears on the display.

For models with a clockface and hands, and a timer control, set the programmer to .

### 7.1 General warnings and advice

When using the oven and the grill for the first time, they should be heated to their maximum temperature (260°C for an electric oven, 275°C for a gas oven) for a long enough period to burn off any oily residues from the manufacturing process which may give the food disagreeable odours. After a power outage, the oven display will flash constantly and the  symbol will be displayed. To set the display, see paragraph "8. ELECTRONIC PROGRAMMER (ONLY APPLIES TO MODELS EQUIPPED WITH ONE)".



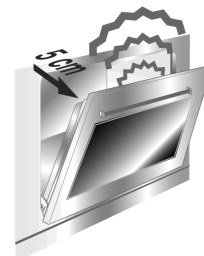
The oven accessories which may come into contact with food have been made using materials that conform to the provisions of the applicable directive.



**ATTENTION:** A gas oven must be lit with the door open. The oven is equipped with a safety system to prevent the burner from lighting when the door is closed. If there is a problem, open the door and wait a few moments before relighting.



To avoid being affected by any steam inside the oven, open the door in two stages: initially open it slightly (around 5 cm) for 4 or 5 seconds then open it completely. If the preparation process requires some time, leave the door open as little as possible to prevent the temperature inside the oven from falling too fast and adversely affecting the cooking process.





### 7.2 Cooling ventilation

When the oven is lit, a cooling system starts to operate after a few minutes have passed. The operation of the fans causes a normal flow of air to emerge from under the door, and this may continue for a short period even after the oven has been turned off.




### 7.3 Using the electric grill

#### 7.3.1 Using the grill in cooking ranges with an electric oven

For brief cooking processes, for example browning meat which has already been cooked at the end of the cooking process, select the static grill function  and set the thermostat to the maximum temperature. The fan-assisted grill function (only available in certain models) enables complete cooking to be effected due to the forced ventilation which allows the heat to penetrate inside the food.

For this type of cooking, select the fan-assisted grill function  and set the thermostat to the correct cooking temperature (no more than 200°C).

#### 7.3.2 Grill + rotisserie operation

Both the static grill and the fan-assisted grill can be combined with use of the rotisserie for cooking. Put the end of the spit into the rotisserie socket, select grill function  or  or the fan-assisted grill function  and set the thermostat to the desired temperature (do not exceed 200°C).



## User Instructions

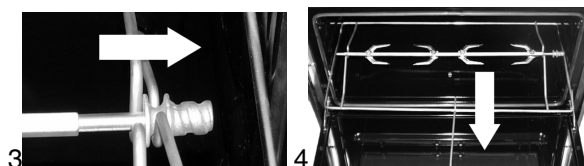
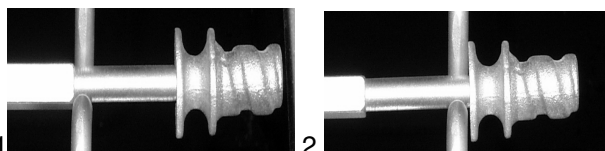
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### 7.3.3 Using the rotisserie in cooking ranges with a large oven

Insert the support framework on the second guide up from the bottom in such a way that the spit housing is outside the oven. Position the spit as shown in figure (1) and push the framework inside the oven until the end of the spit meets the corresponding hole for the rotisserie motor. Now push the rotisserie spit to the left (see position shown in figure 2). To activate this function, set the switch to position (E1).

**These procedures must be carried out when the oven is switched off and cold.**

At the end of the cooking process, pull the spit out of hole (3) using the appropriate tool and take out the framework (4) so that you can remove the rotisserie spit from the oven.





### Using the grill



Once it is lit and this is confirmed by the red light coming on, leave the oven to heat up for 5 minutes before putting in food.

Food must be seasoned before cooking. Oil and melted butter must also be applied before cooking. To recover drippings, use the oven tray.

Food to be cooked must be placed on the oven rack which must be placed on one of the runners which the various types of oven are equipped with as specified below:

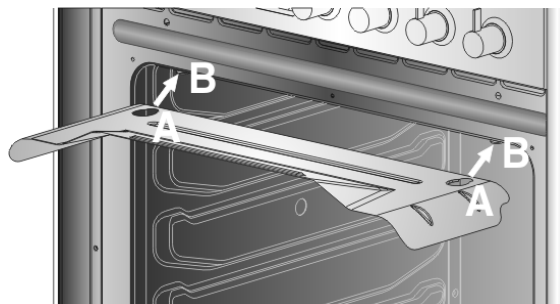
|  | FOOD             | RUNNER LEVEL |
|---|------------------|--------------|
|   | Flat, thin meats | 3            |
|   | Rolled roast     | 2 – 3        |
|   | Poultry          | 2 – 3        |

### WARNINGS



- **The cooking time must not exceed 60 minutes.**
- **In gas oven models, cooking with a grill or grill + rotisserie must be done with the door partially open to the first click point.**
- **In electric oven models, cooking with a grill or grill + rotisserie must be done with the door closed**
- **To avoid dangerous overheating, when using the oven or the grill, the glass cover of the appliance must always be raised.**
- **During and after use of the grill, the accessible parts of it may be very hot; consequently, children must be kept away from the appliance.**
- **While cooking using the rotisserie, you are advised to place one of the dishes provided with the appliance at the base of the oven on the first runner at the bottom in order to catch any juices or fats which may drip.**
- **While cooking, do not cover the oven shelf with foil and do not place saucepans or dishes on it to ensure that the enamel layer is not damaged. If you want to use greaseproof paper, place it in such a way that it does not interfere with the circulation of hot air inside the oven.**
- **While the oven is in use, take all the trays and racks which are not being used out of the oven compartment.**

If your cooking range is equipped with a knob protection when cooking with the grill or grill + rotisserie, it must be mounted as shown in the figure on the right and by fitting slots "A" and pivot pins "B" together in the upper part of the oven.






## User Instructions




### 7.4 Using the gas grill (only on certain models)

#### 7.4.1 Manual lighting of the gas grill burner

Having opened the oven door, press in the knob and turn it clockwise to the grill setting , and bring the lit lighter into the vicinity of the burner located inside the oven.

Once lit, keep the knob pressed in for about 10 seconds. If the burner does not remain lit at the end of this period, release the knob and wait at least 1 minute before making a new attempt to light it. If the burner is accidentally extinguished, turn the knob to the off setting (●) and wait at least 1 minute before relighting it.

#### 7.4.2 Electrical lighting of the gas grill burner

Having opened the oven door, press in the knob and turn it clockwise to the grill position .

Once lit, keep the knob pressed in for about 10 seconds. If the burner has not lit at the end of this period, release the knob and wait at least 1 minute before making a new attempt to light it. If the burner is accidentally extinguished, turn the knob to the off setting (●) and wait at least 1 minute before relighting it. If there is no electricity available, the burner can always be lit using matches.

### 7.5 Storage compartment

The storage compartment is located in the lower part of the cooking range, under the oven. It can be opened by pulling on the upper edge of the door.

Flammable materials such as cloths, paper or anything similar must never be put inside; only metal accessories for the appliance may be stored.



*Do not open the storage area when the oven is lit and still hot. The temperature inside the compartment may be very high.*





## 8 ELECTRONIC PROGRAMMER (ONLY FOR MODELS WHICH ARE EQUIPPED WITH ONE)



### LIST OF FUNCTIONS

|  |                       |
|--|-----------------------|
|  | TIMER BUTTON          |
|  | COOKING TIME BUTTON   |
|  | END OF COOKING BUTTON |
|  | VALUE DECREASE BUTTON |
|  | VALUE INCREASE BUTTON |

#### 8.1 Time setting

When using the oven for the first time or after a power outage, the display time will blink intermittently, showing . Press both the and buttons, while using the and buttons to adjust the value. The display will increase or decrease by one minute by applying pressure.



*Before setting the programmer, activate the desired function and temperature.*

#### 8.2 Semi-automatic cooking

This program only automatically stops the oven at the end of the cooking time.

Press the button, the display will light up and show the figures ; continue to hold the button down and press the value adjustment buttons or at the same time to set the cooking time. Release the button: the countdown for the programmed cooking time will begin immediately and the display will show the actual time together with the symbols A and .



#### 8.3 Automatic cooking

This program enables the oven to be turned on and off automatically.

Press the button, the display will light up and show the figures ; continue to hold the button down and press the value adjustment buttons or at the same time to set the cooking time. Press the button: the display will show the combined total of the actual time + the cooking time; keep the button pressed and press the value adjustment buttons and to programme the time for cooking to be completed. Release the button; the programmed countdown will begin and the display will show the actual time together with the symbols A and .





# User Instructions



Once programming is complete, in order to see the remaining cooking time, press the button; to see the cooking end time, press the button. Programming using inconsistent values is prevented by the system logic (e.g. a contradiction between a given cooking end time and a longer cooking duration will not be accepted by the programmer).

## 8.4 End of cooking

At the end of the cooking process, the oven switches off automatically and an intermittent buzzer sounds. Once the alert is turned off, the display will show the actual time together with the symbol to indicate that the oven has returned to manual use status.



## 8.5 Timer

The programmer can also be used as a simple timer. Press the button: the figures are displayed; keep the button pressed down and press the value adjustment buttons and . When you release the button, the programmed time starts to count down and the display shows the actual time and the symbol .



Once programming is complete, in order to view the remaining time, press the button. Using the programmer as a timer does not interrupt the operation of the oven at the end of the programmed time.

## 8.6 Adjusting the buzzer volume

The buzzer has 3 different volumes.

To modify this, press at the end of the timer function, when the buzzer is sounding.

## 8.7 Silencing the buzzer

The buzzer automatically stops sounding after seven minutes. It can be turned off manually by pressing and simultaneously. **To switch off the appliance, turn the knobs to 0.**

## 8.8 Deleting programmed values

Select the programme then press the button for the function to be deleted, using the value adjustment buttons and to reach the value . Deletion of the set time will be interpreted by the programmer as the end of the cooking process.

## 8.9 Modifying programmed values

The cooking values selected may be modified at any time. All you have to do is keep the function button depressed and simultaneously press the value adjustment buttons and .



## 9 CLEANING AND MAINTENANCE



**DO NOT USE A STEAM JET TO CLEAN THE APPLIANCE.**

### 9.1 Cleaning stainless steel



*In order to preserve stainless steel properly, it must be regularly cleaned at the end of every use of the cooking range, after it has been left to cool.*

#### 9.1.1 Daily cleaning

To clean and preserve stainless steel surfaces, always and **only** use special products which do not contain abrasives or chlorine-based acidic substances.

**Instructions:** pour some of the product onto a damp cloth and wipe over the surface, rinse thoroughly and dry with a soft cloth or a chamois leather.

#### 9.1.2 Food stains or residues

You must not use wire wool or sharp scrapers as these will damage the surfaces.

Use normal, non-abrasive products for steel, with wooden or plastic utensils if necessary.

Rinse thoroughly afterwards and dry with a soft cloth or a chamois leather.

Do not let sugared food residues (e.g. jam) dry inside the oven. If they dry for too long, they may damage the enamel which covers the interior of the oven.



### 9.2 Cleaning the hob components

#### 9.2.1 The glass cover (only with certain models)

For easier cleaning the cover can be taken off of its hinges by lifting it upwards from its open position.



*If liquids land on the closed cover, remove them very carefully with a cloth before opening it.*

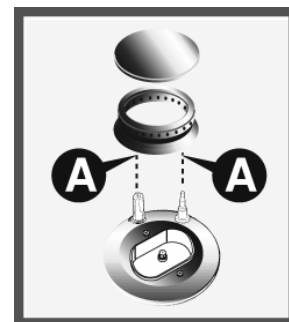
#### 9.2.2 Racks

Remove the racks and clean them in lukewarm water using a non-abrasive detergent, taking care to remove all encrusted food. Remount them on the hob.

Over time, sustained contact of the racks with flame can cause the enamel to alter around the areas exposed to the heat. This is entirely normal and in no ways compromises the operation of this component.

#### 9.2.3 Caps and flame spreaders

The caps and flame spreaders can be removed to facilitate cleaning; wash them in hot water using a non-abrasive detergent and make sure that all encrusted food is removed then wait until they are **completely dry**.



**ATTENTION: Do not wash these components in the dishwasher.**  
*They can be soaked in hot water containing a dishwashing product.*

Remount the flame spreaders, ensuring that they are fitted in their housings with their caps, and making sure that the gaps **A** in the flame spreaders correspond with the lighters and thermocouples.

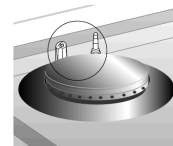


# User Instructions

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## 9.2.4 Lighters and thermocouples

In order to ensure that they function properly (for models equipped with them), the lighters and thermocouples must always be thoroughly clean. Check them frequently and clean them with a damp cloth if necessary. Any dry residues must be removed using a piece of wood or a needle.



## 9.3 Cleaning the inside of the oven

*To keep the oven in good condition, it must be cleaned regularly having been left to cool. Remove all moveable parts.*



Clean the oven racks using hot water and non-abrasive detergents, rinse and dry.

## 9.4 Self-cleaning panels

The main oven is equipped with continually self-cleaning enamel panels.

These panels enable the oven to be cleaned more easily and ensure that it continues to function well over time.

### 9.4.1 Using self-cleaning panels

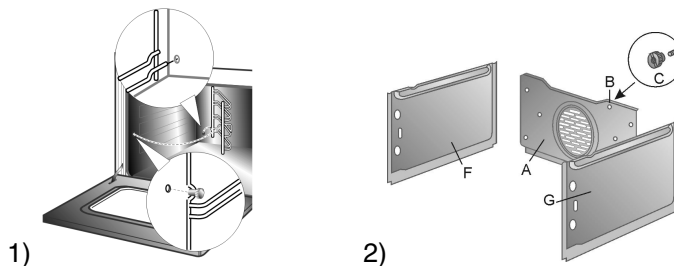
In order to keep the inside of the oven clean and free of food residues and disagreeable odours on an ongoing basis, you are advised to periodically turn on the appliance with nothing inside at a temperature of at least 200°C for 30 to 60 minutes, to enable the self-cleaning panels to oxidise the residues; these must then be removed with a damp sponge once the oven has cooled down.

### 9.4.2 Maintaining self-cleaning panels

To clean the panels, you are advised not to use abrasive creams and normal detergents. Simply use a damp sponge so that the characteristics of the enamel which covers the panels are not affected.

### 9.4.3 Demounting self-cleaning panels

1. Remove the oven accessories;
2. Remove the lateral racks (fig. 1);
3. Remove the lateral panels "F" and "G" (fig. 2);
4. Take out rear panel "A", having unscrewed the threaded bolt "C" (fig. 2);
5. Remount the panels and return them to their initial state.



## 9.5 Door glass

You are advised to keep this clean at all times. Use paper towels, or if there is a persistent residue, wash with a damp sponge and a normal detergent.



## 10 EXTRAORDINARY MAINTENANCE

The oven periodically requires minor maintenance or replacement of wearing parts such as seals, bulbs, etc. See below for specific instructions on how to carry out this type of maintenance.



**Before carrying out any such procedure, you must disconnect the electricity supply to the appliance.**

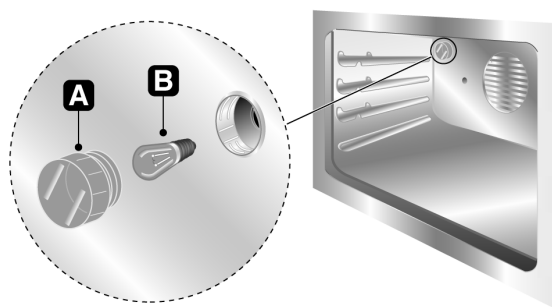
### 10.1 Lubricating the taps and gas oven thermostat



Over time, the taps and the gas oven thermostat may encounter rotation problems and get stuck. They should be cleaned internally and the lubrication grease should be replaced. **This must be carried out by a specialised technician.**

### 10.2 Replacing the bulb

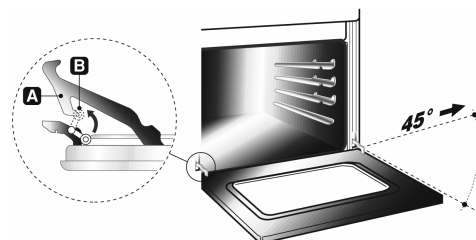
Remove the bulb protector **A** by twisting it from left to right; replace bulb **B** with another equivalent bulb (25 W). Remount the bulb protector **A**.



**Only use special oven bulbs (T 300°C).**

### 10.3 Demounting the door

Take hold of the door with both hands on each side, near the hinges **A**, and lift the levers **B**. Raise the door at a 45° angle and remove it. To remount the door, fit hinges **A** into the grooves; allow the door to be supported towards the base and position the levers **B**.



### 10.4 Oven door seal

To enable the oven to be thoroughly cleaned, the door seal can be removed. Before removing the seal, the oven door must be demounted as described above. Once the door has been demounted, lift the tabs at the corners of the seal, as shown in the figure on the right.

